Amendments to the Claims

1.   (Original)   A system for management of a restaurant or bar, comprising:

a)   a server computer, and

b)   at least one client computer, the client computer being capable of transmitting information to, and receiving information from, the server computer,

wherein the server is programmed to store and update a menu of items available at the restaurant or bar,

wherein the client computer is programmed to store a local copy of said menu, and to generate orders and to transmit said orders to the server,

wherein the client computer is further programmed to synchronize the local copy of said menu with the menu as stored on the server computer, wherein the local copy of the menu is automatically updated in accordance with changes made in the server.

2.   (Original)   The system of Claim 1, wherein at least one of the server computer and the client computer is programmed to store a count representing a quantity of a menu item remaining in stock, and to decrement said count when the menu item is ordered, wherein the client computer is programmed to display said count, and wherein the client computer is programmed not to accept orders for an item whose count has reached zero.

3.   (Original)   The system of Claim 1, wherein the client computer includes at least one hand-held unit, wherein the hand-held unit

communicates with the server computer by wireless means.

4. (Original) The system of Claim 1, wherein the client computer includes at least one stationary touchscreen unit, wherein the stationary touchscreen unit communicates with the server computer by wireless means.

5. (Original) The system of Claim 1, wherein there are a plurality of client computers, wherein some of the client computers comprise hand-held units, and wherein some of the client computers comprise stationary touchscreen units.

6. (Original) The system of Claim 1, wherein the server is programmed to permit a manager to make permanent additions and deletions to the menu.

7. (Original) The system of Claim 1, wherein at least one client is programmed to permit a manager to enable and disable a menu item temporarily.

8. (Original) The system of Claim 1, wherein at least one of the server computer and the client computer is programmed to store a count representing a quantity of a menu item remaining in stock, and to decrement said count when the menu item is ordered, wherein the client computer is programmed to display said count, wherein the client computer is programmed not to accept orders for an item whose count has reached zero,

wherein the server is programmed to permit a manager to make permanent additions and deletions to the menu, and wherein at least one client is programmed to permit a manager to enable and disable a menu item

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temporarily.

9. (Original) The system of Claim 8, wherein the client computers are programmed to notify users of any changes made to the menu.

10. (Cancelled)

11. (Cancelled)

12. (Cancelled)

13. (Original) A system for management of a restaurant or bar, comprising:

a) a server computer, and

b) at least one client computer, the client computer being capable of transmitting information to, and receiving information from, the server computer,

wherein the server is programmed to store and update a menu of items available at the restaurant or bar,

wherein the client computer is programmed to store a local copy of said menu, and to generate orders and to transmit said orders to the server,

wherein at least one of the server computer and the client computer is programmed to store a count representing a quantity of a menu item remaining in stock, and to decrement said count when the menu item is ordered, wherein the client computer is programmed to display said count, wherein the client computer is programmed not to accept orders for an item

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whose count has reached zero.

14.   (Original)   A method of managing a restaurant or bar, the method comprising:

a)   maintaining a menu of available items in a server computer,

b)   storing a local menu of available items in at least one client computer, the client computer being capable of transmitting information to, and receiving information from, the server computer, and

c)   updating the local menu stored in the client such that the local menu reflects changes made to the menu stored in the server.

15.   (Original)   The method of Claim 14, further comprising:

a)   establishing, in at least one of the server computer and the client computer, a count representing a quantity of a menu item remaining in stock,

b)   decrementing said count when the menu item is ordered, and

c)   displaying said count in the client computer.

16.   (Original)   The method of Claim 15, further comprising rejecting orders for a menu item whose count has reached zero.

17.   (Original)   The method of Claim 14, wherein the client computer is selected to be at least one hand-held unit which communicates with the server computer by wireless means.

18.   (Original)   The method of Claim 14, wherein the client computer is selected to be at least one stationary touchscreen unit which communicates with the server computer by wireless means.

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19. (Original) The method of Claim 14, wherein step (b) includes storing a local menu in a plurality of hand-held units and at least one stationary touchscreen unit, the hand-held and stationary touchscreen units communicating with the server computer by wireless means.

20. (Original) The method of Claim 14, further wherein step (a) includes the step of periodically making a permanent change to the menu.

21. (Original) The method of Claim 20, further comprising notifying the client computer of changes to the menu.

22. (Original) The method of Claim 14, further comprising periodically making a temporary change to the menu by enabling or disabling a menu item through said client computer.

23. (Original) The method of Claim 22, further comprising notifying the client computer of changes to the menu.

24. (Original) A method of managing a restaurant or bar, the method comprising:

a) maintaining a menu of available items in a server computer,

b) storing a local menu of available items in a plurality of client computers, the client computers being capable of transmitting information to, and receiving information from, the server computer, the client computers including a plurality of wireless hand-held units and at least one stationary touchscreen unit,

c) updating the local menu stored in the server such that the local menus in each of the client computers reflect changes made to the menu stored in the server.

d) establishing, in at least one of the server computer and the client computer, a count representing a quantity of a menu item remaining in stock,

e) decrementing said count when the menu item is ordered,

f) displaying said count in the client computer,

g) rejecting orders for a menu item whose count has reached zero.

25. (Original) The method of Claim 24, further wherein step (a) includes the step of periodically making a permanent change to the menu.

26. (Original) The method of Claim 24, further comprising periodically making a temporary change to the menu by enabling or disabling a menu item through one of said client computers.

27. (Cancelled)

28. (Cancelled)

29. (Cancelled)

30. (Original) A method of managing a restaurant or bar, the method comprising:

a) maintaining a menu of available items in a server computer,

b) storing a menu of available items in at least one client computer, the client computer being capable of transmitting information to, and

receiving information from, the server computer,

   c) placing orders for items on the menu, the placing of orders being performed through the client computer, and

   d) generating a bill to be presented to a customer,

wherein at least one of steps (c) and (d) comprises choosing a printer to print said orders or bills, the choosing step being performed through the client computer.

   31. (Cancelled)

   32. (Original) The method of Claim 30, wherein the restaurant or bar includes a plurality of distinct printers, and wherein step (c) includes automatically printing different portions of an order on more than one of said distinct printers.